

Some traditional/ethnic menu ideas that can be substituted for any other menu item.

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Wuutaga (HM)	Grilled Huzusaki (HM)	Pertand Blue Egg HM	Sausage Gravy	Crème of Wheat
Grain/Bread	Blue cornmeal pudding	Blue cornmeal bread	Blue cornmeal bread with scrambled eggs	Biscuit	Crème of Wheat
Fruit/Veggie	Peach slices	Applesauce	Pineapple tidbits	Orange Wedges	Strawberries
Milk	Whole/1%	Whole/1%	Whole/1%	Whole/1%	Whole/1%
Meat/Meat Alt	Hard Boiled Egg				
Lunch	Povol-piki (HM)	Nokquivi (HM)	Lima Bean Soup (HM)	Badupsuki (HM)	Turkey Pot Pie (HM)
Grain/Bread	Blue Cornmeal Bread	WW Roll	Tortillas	Blue Corn Meal Fried Bread	Pot Pie Crust
Meat/Meat Alt	Beef Short Ribs	Mutton	Lima Beans	Beans w/ hominy	Turkey
Fruit/Veggie #1	Baked Green Chili	Diced Green Chilis	Carrot Salad	Cole Slaw Salad	Carrots/Peas
Fruit/Veggie #2	Watermelon	Strawberries	Grapes	Honey Dew Melon	Tomato Wedges
Milk	Whole/1%	Whole/1%	Whole/1%	Whole/1%	Whole/1%

Whole milk will be provided for children 1-2 years of age and 1% milk will be provided for all children over the age of 2.

Water is offered with all meals.

All juices served are 100% fruit juice.

This institution is an equal opportunity provider.